



Makes: 12 servings
Prep Time: 30 minutes
Total Time: 30 minutes

Blueberry Arugula Herb Salad

For the Honey Mustard Lemon Dressing:

- 1/2 cup extra virgin olive oil
- 2 1/2 tbsp honey
- 2 tbsp apple cider vinegar
- 1 tbsp grainy Dijon mustard
- 2 tsp fresh lemon juice
- 1/2 tsp Kosher salt
- 1/4 tsp fresh ground black pepper

For the Salad:

- 5 ounces baby arugula
- 2 & 1/2 cups fresh herb leaves
- 1/2 small head radicchio, torn in bite-size pieces (optional)
- 1/2 medium English cucumber or 3 small Persian cucumbers
- 1 cup fresh blueberries
- 1/4 cup Quick-Pickled Red Onions (optional)
- 1/4 cup Easy Candied Pecans, or to taste
- 1/4 cup crumbled goat cheese or feta cheese
- Pansies or other edible flowers for garnish (optional)

For the Honey Mustard Lemon Dressing:

Combine all ingredients in a medium-size glass jar and shake. Dressing can be kept at room temperature for several hours or refrigerated for longer storage. Shake again before serving.

For the Salad:

Combine all ingredients except for the blueberries, red onions, candied pecans, goat cheese and pansies (if using) in a large bowl and gently toss. Top with blueberries, , red onions, candied pecans, goat cheese and pansies (if using). Serve the dressing on the side.